

Brewsheet: B037: Brownie

Engelsk brown ale

Type: All Grain **Date:** 02-01-2010
Batch Size: 50,00 L **Brewer:** Erik Borg
Boil Size: 61,79 L **Asst Brewer:** Ryan
Boil Time: 60 min **Equipment:** Eriks ny udstyr 50 l
Taste Rating(out of 50): 35,0 **Brewhouse Efficiency:** 78,00
Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 73,71 L Water for Brewing

Mash or Steep Grains				
<u>Ingredients for Mashing</u>				
Amount	Item	Type	% or IBU	
10,00 kg	Pale Ale (8,0 EBC)	Grain	84,03 %	
0,60 kg	Cara 120 (120,0 EBC)	Grain	5,04 %	
0,60 kg	Melanoidin 40 (40,0 EBC)	Grain	5,04 %	
0,30 kg	Special B (Cara 300) (300,0 EBC)	Grain	2,52 %	
0,20 kg	Roasted Barley (1400,0 EBC)	Grain	1,68 %	
0,20 kg	Wheat, Raw (2,0 EBC)	Grain	1,68 %	
<u>Mæskeprogram</u>				
Step	Time	Name	Description	Step Temp
60 min		Forsukring	Add 38,79 L of water at 71,4 C	66,0 C
10 min		Udmæskning	Heat to 78,0 C over 10 min	78,0 C
Sparge with 34,92 L of 78,0 C water.				

Boil Wort			
Add water to achieve boil volume of 61,79 L			
Estimated pre-boil gravity is 1,051			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	42,00 gm	Pilgrim [11,00 %] (60 min)	Hops
30 min	60,00 gm	Goldings, East Kent [6,80 %] (30 min)	Hops
10 min	2,00 items	Servomyces (Boil 10,0 min)	Misc
10 min	4,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	26,00 gm	Carrageenan (Boil 10,0 min)	Misc
5 min	60,00 gm	Goldings, East Kent [6,80 %] (5 min)	Hops
0 min	5,00 kg	Flaskegas (kun for omkostning) (Boil 0,0 min)	Misc

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Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 50,00 L			
Ingredients for Fermentation			
Amount	Item	Type	% or IBU
2 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,058 SG)			
Measure Actual Batch Volume _____ (Target: 50,00 L)			

Fermentation			
02-01-2010 - Primary fermentation (5 days at 20,0 C)			
07-01-2010 - Secondary fermentation (9 days at 20,0 C)			
N/A - Tertiary Fermentation (0 days at 20,0 C)			
Prepare for Bottling/Kegging			
Final Ingredients			
Amount	Item	Type	% or IBU
300,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
Measure Final Gravity: _____ (Estimate: 1,015 SG)			
16-01-2010 - Bottle beer at 20,0 C with 308,8 gm of corn sugar.			
Age beer for 28,0 days at 3,0 C			
13-02-2010 - Drink and enjoy!			

Notes
<p>2/1, brygdag: Største udfordring ved dette bryg var, at det blev brygget ved -8 grader. Det krævede arbejde at holde vandslangen åben for vand, og bordet fri for is.</p> <p>5/1: OG 8,5 P svarende til 1.018 Ö. Glimrende 3 dage efter brygningen.</p> <p>7/1 omstikning: 2. fermentering OG: 8,1P, svarende til 1.016</p>

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